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U. S. DEPT. OF AGRICULTURE

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In 342  
Housekeeper's Chat

Tuesday, September 9, 1930.

NOT FOR PUBLICATION

Subject: "Crabapple Jelly for Christmas." From Bureau of Home Economics,  
U. S. D. A.

Publication available: Mimeographed circular on jelly making.

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I woke up with a start the other morning. You know, the way you sometimes do, when you feel the day has a special treat in store for you.

"No matter what happens today," I decided, "I'm going to see the Recipe Lady and the Menu Specialist. Crabapples are ripe - grapes are ripe - and all sorts of fall fruits are in their prime. There's no telling what I may find those ladies making."

So right after an early lunch I ran over to see my friends. Even before I got to the door of their kitchen, I knew I had come at a lucky time. My nose told me, and when I looked in I was sure of it. "If here isn't Aunt Sammy!" said the Recipe Lady, looking up from a kettle bubbling full of something sweet and spicy. "You are just in time to help us."

"Help you with what? I'd like to know," I replied. "I've never seen anything more efficient than this kitchen looks."

The Menu Specialist was carrying a tray of jelly glasses. From a jelly bag on a wire stand, pink juice was drip - dripping into a white bowl, as regularly as the tick of a clock. The Recipe Lady was hovering over the boiling kettle. Every minute or two, she dipped in a long-handled spoon, let the hot, pink sirup drain from it, and kept her eyes fastened on the stream, as it ran back into the kettle.

"Here it comes!" she said triumphantly, after a little.

"Here comes what?" I asked,

"The two-drop shutting-off" test, of course, she answered. "Take another pair of tongs, Aunt Sammy, and help the Menu Specialist lift the jelly glasses from the boiling water. When jelly gives the shutting-off test, it's done. We must get ready to pour."

As I helped with the glasses, the Recipe Lady lifted the kettle of hot jelly from the stove. She let it stand, for a few minutes. Then, she skimmed off the bubbles and scum, and with a quick, steady hand she poured the hot jelly into the clean hot glasses, so that never a drop splashed up

THE UNIVERSITY OF CHICAGO

Department of Chemistry

Chicago, Illinois

January 10, 1934

Dear Sir:

I have the pleasure to acknowledge the receipt of your letter of January 8, 1934, and in reply to inform you that the same has been forwarded to the proper authorities for their consideration.

I am sure that you will understand the necessity for this procedure, and I am sure that the authorities will give your application the consideration it deserves. I am sure that you will be satisfied with the result.

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on the edge.

"That's one secret of getting a good seal, you know, Aunt Sammy," she remarked, "to have the rim of the jelly glass perfectly clean and dry with no drops of jelly on it. Then when you pour on the hot paraffin and rotate the glass, you get a high, tight seal."

"Do you seal your jelly while it's hot?" I asked her.

"No, I prefer to let my jelly from crabapples and other fruits that have natural jelly-making power stand until it is cold and well-set, before I pour on the melted paraffin," the Recipe Lady said.

"Now, may I have your exact recipe for Crabapple Jelly?" I asked her.

"Certainly, you may, Aunt Sammy," and she went right off to get it.

"Sorry, we shan't be able to 'surprise' you with crabapple jelly, this Christmas, Aunt Sammy," said the Menu Specialist with a twinkle in her eye. She knows, very well, that one of the things I look forward to at Christmas is a gaily wrapped glass of crabapple jelly. Sometimes there are ~~two~~ glasses, one of rosy crabapple, spiced or plain, and one of emerald-green, pleasantly flavored with mint. The mind jelly, they tell me, they make from second-extraction crabapple juice. Crabapples in other words, are very rich in pectin, that substance necessary to the making of perfect jelly. After the pomace has dripped dry the first time in the jelly bag, it may be covered with water, cooked for 10 to 15 minutes, put back in the jelly bag to drain a second time. This second extraction crabapple juice also makes fine jelly when mixed with grape juice, half and half. Such jelly has none of the gritty crystals that sometimes form in grape jelly.

Now for the recipe for Crabapple Jelly. Ready with your pencils. It's an easy one to take down, and I'll go slowly.

Select 8 or 10 pounds of firm red crabapples and wash thoroughly. Remove stem and blossom ends, and quarter the apples. Divide into two lots, add cold water to cover but never enough to float the apples, and cook rapidly until soft. Stir to keep the crabapples from sticking to the kettle. When cooked pour into a jelly bag, and let the juice drip through, but do not squeeze. Make the juice into jelly, 6 cupfuls at a time. Pour into a broad, flat-bottomed kettle, add equal measure of sugar, stir at first to help the sugar to dissolve, and then boil the mixture rapidly without stirring, until it gives the two-drop or shutting off, jelly test. Skim, and pour into clean, hot glasses. After the jelly cools, cover with cheesecloth, and let stand until well set. Then pour on hot paraffin to seal, and rotate the glass to form a high rim around the edge. Label, cover with tin tops, and store in a cool, dry place.

For Spiced Crabapple Jelly, tie 4 or 5 cloves and a few pieces of stick cinnamon loosely in a bit of cheesecloth. Drop the spice bag in the jelly as it boils, and remove when ready to skim, and pour into the glasses.

Or for Mint Jelly, add green coloring matter to the hot crabapple jelly in the kettle. Either the green liquid or paste made especially for coloring foods is satisfactory. When you have the right shade of green, add a few drops of essence of peppermint, and you'll have delicious mint jelly to serve with lamb.

So I left the Recipe Lady and the Menu Specialist with their table full of beautiful clear, pink and green jellies. I do hope they won't forget me at Christmastime.

[illegible]